



OFFICE OF PUBLIC INSTRUCTION

PO BOX 202501
HELENA MT 59620-2501
www.opi.mt.gov
(406) 444-3095
(888) 231-9393
(406) 444-0169 (TTY)

Denise Juneau
Superintendent

THINK FOOD

School Nutrition Programs

March 2009 (Final)

MORE DoD FRESH DOLLAR\$

Due to the increased use of the additional monies for the DoD Fresh Fruit and Vegetable Program this year, the entitlement amount for the 2009-10 school year has been increased.

The commodity entitlement for the DoD program will increase an additional \$55,000 for a total of \$100,000 to be spent prior to September 30, 2009. The entitlement for the October 1 - June 30, 2009 time period will remain at \$235,795. The remaining entitlement for purchasing other commodity products is \$2,657,104. The USDA will update this figure in the fall upon receipt of the 2009 school year average daily meals (ADM) and any carry-over dollars from 2008.

Remember: All schools need to sign up for the DoD program each year. Registration forms will be mailed soon. All monies will be allocated on a fair share basis.

COOPERATIVE PURCHASE PROGRAM

Food Services of America (FSA) is the winner of the winter bid and they have begun their deliveries.



STORING COMMODITIES OVER THE SUMMER



Be sure to include frozen and perishable foods on your menus before the end of the school year to decrease the chance of loss during the summer.

Over the summer, all foods left in dry storage need to be stored in clean, well-ventilated areas. Foods should be protected from theft, spoilage and rodent/insect infestation. Optimum dry storage temperatures are 70 degrees or below.

All foods, whether dry, refrigerated or frozen, must be kept off of the floor. For proper air circulation, four inches of space should be allowed between the walls and cases/containers of food. In some cases, it may be necessary to use fans to aid in circulation.



Food requiring refrigeration and freezing should be stored in clean areas where temperatures are **monitored daily**. A Food Storage Temperature Chart can be found at www.opi.mt.gov/schoolfood/foodDistNEW.html under forms. Refrigeration should run approximately 35 degrees and freezer



storage 0 degrees or below. **Check** thermometers. **DO NOT** assume refrigeration is cooling correctly just because the motor is running.

In the past, freezer outages and insect infestation have resulted in large losses in many school districts. In many cases, overstocking and failure to check cold storage temperatures daily during the summer months caused the losses.

MONTANA SCHOOLS CONTINUE TO SHINE



Congratulations to both Ponderosa Elementary School in Billings and Hawthorne Elementary School in Bozeman for their recent USDA HealthierUS School Challenge awards.

Both schools received gold awards for creating healthy school environments for their students. Along with serving healthy school meals, they also provide nutrition education in the classroom and encourage students to be physically active at school.

For information on taking the **USDA HealthierUS School Challenge** contact the Montana Team Nutrition office by calling (406) 994-5641 or visit the USDA Web site at:

<http://www.teamnutrition.usda.gov/HealthierUS/index.html>.



HEALTHIER MONTANA MENU CHALLENGE

The Healthier Montana Menu Challenge is a state-based menu award program that has no minimum participation level requirement. Lone Rock School in

Stevensville, and Longfellow School, Whittier School and Hawthorne School, all in Bozeman, are **Healthier Montana Challenge** winners.

As devoted school food service professionals who are making healthy changes to your school menus, we encourage you to consider applying and being recognized for your good work.

The staff at the Team Nutrition office is ready to offer tips and guidance to help your school be recognized. For information visit <http://www.opi.mt.gov/schoolfood/healthiermt.html> or contact Molly Stenberg at (406) 994-7217.



11th ANNUAL MSU SCHOOL FOOD SERVICE COOKING SCHOOL

Plan to attend MSU School Food Service Cooking School at the Bozeman campus August 4-6, 2009.

The three-day, hands-on cooking school is for managers, cooks or cook's assistants. It is designed to provide a professional development opportunity to help school food service personnel prepare delicious and healthy school meals in a cost effective way.

Attendance is limited to 20 participants and spaces fill up quickly. The fee, including room and board, is \$350 per person. For those not needing room and board there is a reduced fee of \$250. Visit the OPI School Nutrition Programs Web site at: www.opi.mt.gov/schoolfood/currentnews.html for applications. Call Team Nutrition at (406) 994-5641 with questions.

"It is the mission of the Office of Public Instruction to improve teaching and learning through communication, collaboration, advocacy, and accountability to those we serve."